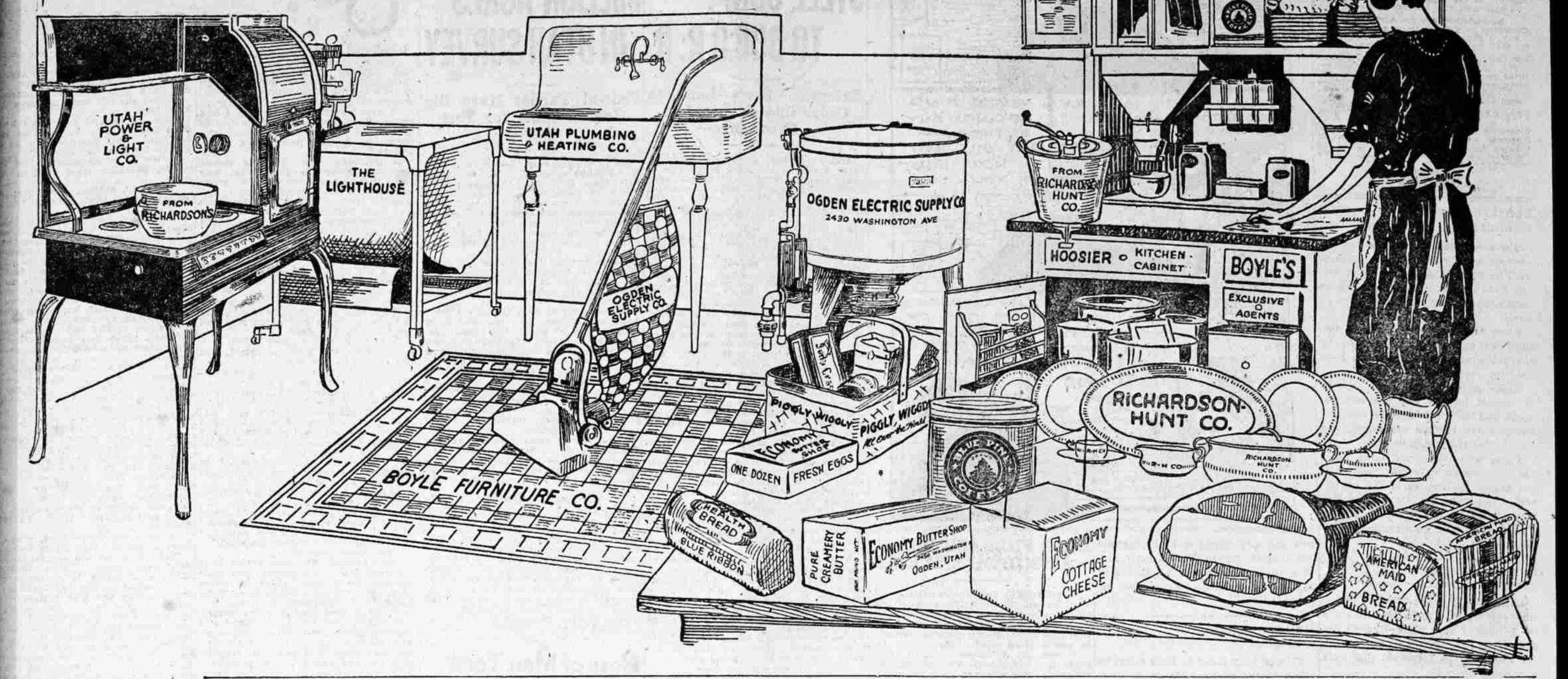


Model Kitchen and Pantry



INTEREST in the use of summer fruits will be paramount among women with model kitchens during the next few weeks—for the real harvest of berries, cherries, apricots, peaches and other fruits offers opportunity for their use in many ways. How much interest is being shown in the fruits this year is demonstrated by the number of fruit recipes being received by the Standard-Examiner recipe department. The woman who has a model kitchen, which brings escape from the torrid temperatures so usual when equipment is not of the latest type, will be able to make jelly, can fruit, make preserves and otherwise use fruit without attendant difficulties. The electric range solves her problem regarding elimination of heat from the kitchen without eliminating the special heat needed for cooking. The electric range is such a convenience that every woman ought to know its value. This can be explained by representatives of either the Utah Power & Light company, the Lighthouse or the Ogden Electric Supply company. They can also tell the housewife of other means of lightening kitchen work, removing drudgery and bringing comfort, for these are all possible through the use of electric equipment.

RECIPE CONTEST

The recipe contest is being continued throughout the entire summer as part of the Model Kitchen and Pantry page. Every woman in Ogden and vicinity is invited to participate in making this page a success by submitting recipes for the contest. The rules are simple. Recipes should only be written on one side of the paper, name of the contestant should be at the end of the last recipe. Address should also be given. All recipes must be received by Thursday noon of the week in which they are entered. The recipes will be judged on the basis of their acceptability. Publication on this page. Three prizes will be given each week, one of \$10 and two of \$5.

PRIZE WINNERS

Prize winners of this week's contest: First, Miss Florence Castle, 160 Harrison avenue; second, Mrs. O. M. Hunt, 520 Twenty-second street; and third, Mrs. Anne Etherington, R. F. 1, Heyburn, Idaho.

An Interesting Recipe

One of the most interesting recipes submitted during the week was that Mrs. E. F. Ricks, of Ogden, for Pine Sponge cake. It is given below.

Divine Sponge Cake—One cup maldonado sugar, 6 Economy eggs, cup Sperry's Drifted Snow flour, cup boiling water. Cook sugar and water until it threads. Beat the syrup

gradually into the whites of eggs beaten very stiff. Beat several minutes, then fold in carefully the beaten yolks. Last fold in flour sifted several times and few drops of lemon. Bake in slow oven 40 minutes.

FIRST PRIZE

The Cherry As a Delicious Fruit

The cherry, although it is a small fruit, is very delicious and can be served at any meal and even for lunches. The following recipes are very relishing.

Cherry Puffs

Mix 1 pint of Sperry's Drifted Snow flour with 2 teaspoons of baking powder, from Piggly Wiggly, and a little salt. Make into soft dough, with about 1 cupful of Utah Dairy milk. Put a spoonful of the dough into cups well greased with Mountain Brand lard, then a spoonful of chopped cherries from Piggly Wiggly, then another of the dough. Steam for 20 minutes, turn out on a platter and serve with cherry juice.

Cherry Pudding

One and a half cupfuls of Sperry's Drifted Snow flour, 2½ of bread crumbs, 1½ cupfuls Amalgamated sugar, 2 Economy eggs, a pinch of capen's salt. Mix in the order given, heat thoroughly, pour into moulds buttered with Economy butter and steam for 2½ hours. Serve with Utah Dairy cream, whipped.

Cherry Shortcake

Mash or chop fine 1 quart of cherries from Piggly Wiggly, sweeten with plenty of Amalgamated sugar, and let them stand for 1½ hours. Into a pint of Sperry's Drifted Snow flour sift a teaspoonful gly, and a pinch of salt, add 1 tablespoonful of Economy butter melted, add gradually enough Utah Dairy milk to make a dough, sufficiently thick. Arrange in layer tin from Richardson-Hunt company and bake until slightly browned, split and spread with butter and arrange cherries between and on top, at the same time grate enough coconut from Piggly Wiggly over the cherries to give an entirely white appearance.

Cherry Salad

Use large ripe cherries from Piggly Wiggly, stone them and lay on young lettuce leaves from Piggly Wiggly, sprinkle over them finely chopped walnuts; also grated coconut and decorate with Utah Dairy cream whipped. For the dressing use 2 tablespoonfuls each of orange and lemon juice from Piggly Wiggly.

Cherry Fritters

Remove the stems and stones from some ripe cherries from Piggly Wiggly. Roll each one in the white of an Economy egg beaten with a tablespoonful of water, then in chopped blanched almonds from Piggly Wiggly; dip them, one by one, in thick fritter batter, arrange in a frying basket and put into very hot fat. When brown remove, drain on blotting paper and serve on folded napkins.

Cherry Souffles

Chop fine 1 cupful of cherries from Piggly Wiggly, add 2 tablespoonfuls of Amalgamated sugar, a little lemon juice and 4 tablespoonfuls of Utah Dairy cream whipped. Dissolve 1 tablespoonful of gelatin in 2 tablespoonfuls of boiling water, strain it when cooled into the stiffly beaten whites of 2 Economy eggs and a few drops of Blue Pine extract. Pour the mixture into paper souffle cases and leave until set, then decorate with grated coconut and whole

strawberries from Piggly Wiggly.

Cherry Pie

Stone and remove stems from ripe cherries from Piggly Wiggly, put on stove in pan from Richardson-Hunt company, sweeten with Amalgamated sugar and let boil for a few minutes. Make crust by using 1 heaping cupful of Sperry's Drifted Snow flour, 1-4 teaspoonful salt, 1-4 teaspoonful baking powder from Piggly Wiggly, 2 tablespoonfuls Mountain Brand lard, 1-4 cup of cold water. Mix together and make a stiff dough and when rolled thin enough put in pie tin from Richardson-Hunt company. Put cherries in crust and bake in moderate oven. Powdered sugar from Piggly Wiggly may be sprinkled over cherries.

MISS FLORENCE CASTLE, 160 Harrison Ave., Ogden, Utah.

SECOND PRIZE

An Appetizing and Nutritious Workingman's Lunch

(Prepared from Ogden products)—Sandwiches made of either boiled or fried Mountain Brand ham are delicious, or for a change, fresh meat from the Ogden Packing & Provision company, such as hamburger sandwich, or cold roast pork. For the sweet sandwich nothing is better or more wholesome than Butternut bread, spread with Economy butter, plenty of Craig's Repeaters raspberry jam. Hard boiled Economy eggs and a glass of Pierce's pork and beans will keep up the appetite even in this hot weather. Craig's Royal brand peaches are as appetizing as the fresh fruit. The thermos bottle that comes with the lunch box from Richardson-Hunt filled with Blue Pine coffee, Utah cream and Amalgamated sugar and an individual pie made as follows will make a lunch that is wholesome, delicious and satisfying.

Individual Pies for the Lunch Box

Make pie crust in usual way and bake in tins of Mason jars, using Craig's pumpkin for filling. These hold a large tablespoon of filling and make a handy thing to carry than a piece of pie. The children love these, too.

Colonial Ginger Bread

To make this delicious cake put 1 cup molasses in a mixing bowl from Richardson-Hunt's with a half cup Economy butter and half cup Amalgamated sugar. Over this pour 1 cup boiling water in which a dessert spoon full of soda has been dissolved. Stir well and let cool. Then add 1 cup of chopped walnuts and a cup of seeded raisins from Piggly Wiggly, a teaspoon each of Blue Pine ginger and cinnamon. 2½ cups Sperry's Drifted Snow flour and lastly 2 well beaten Economy eggs. Bake in shallow pan from Richardson-Hunt's in an electric range from Utah Power & Light company. Serve while warm.

Coconut Layer Cake

One-fourth cup Mountain Brand lard, 2 cup Amalgamated sugar, 1 teaspoon Blue Pine vanilla extract, 1 Economy egg, 1 cup Utah milk, 2 cups of Sperry's Drifted Snow flour, ¼ teaspoon salt from Piggly Wiggly, 3 teaspoonfuls baking powder from Piggly Wiggly. Cream shortening, add sugar slowly, add flavoring and well beaten eggs. Add milk, mix well, then stir in flour, salt and baking powder which have been sifted together. Bake in three greased layer cake tins in moderate electric oven from The Lighthouse, 12 to 15 minutes. Use following recipe for filling and serve with Banner brick ice cream:

Cocoanut Filling and Icing

One and one-half cups Amalgamated sugar, ½ cup Ogden water, 2 Economy egg whites, ½ teaspoon Blue Pine extract, 1 teaspoon lemon juice, 1 cup grated cocoanut from Piggly Wiggly. Cook sugar and water over slow fire without stirring until syrup spins a thread, pour slowly over egg whites which have been beaten stiff, beat until thick enough to spread, add flavoring, spread between layers and on top of cake. While icing is still soft sprinkle thickly with cocoanut.

Strawberry Cocoanut Cup

One quart strawberries from Piggly Wiggly, 1 cup Utah whipped cream, 1 cocoanut from Piggly Wiggly, 1 cup Amalgamated sugar. Pour sugar over hulled berries and crush with silver fork, be sure the sugar is well soaked in and then add to this the milk from the cocoanut and set on ice until thoroughly chilled. Just before serving fold in whipped cream, flavored with Blue Pine extract, either vanilla or lemon. If you wish to save cream use only half the amount and stir in stiffly beaten whites of 2 Economy eggs. Serve in sherbet cups from Richardson-Hunt Co.

Health Crumb Muffins

Two cups stale Health bread crumbs, 1½ cups Segal milk, 1 cup Sperry's Drifted Snow flour, 2 teaspoonfuls baking powder and ½ teaspoon salt from Piggly Wiggly, 2 Economy eggs, 1 tablespoon Economy butter. Soak bread crumbs in milk 10 minutes, add flour, baking powder and salt which have been sifted together, and well beaten eggs and melted shortening, mix well. Half fill greased muffin tins with batter and bake 20 to 25 minutes in hot electric oven from Utah Power & Light Co.

Scalloped Cucumbers

Parse 4 cucumbers and cut in cubes, arrange in a baking dish from Richardson-Hunt's, buttered with butter from Economy Shop, sprinkle each layer with salt, pepper and a teaspoon of minced onion, all from Piggly Wiggly. Pour in ½ cup white sauce or stock, cover with buttered and seasoned crumbs and bake until cucumbers are tender and the crumbs brown. Craig's cut green beans served in this way makes a new and tasty dish.

One of the Many Ways of Serving Economy Cottage Cheese

Cottage cheese from the Economy Butter Shop served in sherbet glasses from Richardson-Hunt's and generously topped with Utah whipped cream sweetened with Amalgamated sugar and garnished with Craig's cherries is tasty as well as pleasing to the eye.

Cream Loaf Cake

One-half cup Mountain Brand lard, 1 cup Amalgamated sugar, 2 Economy eggs, 1 teaspoon Blue Pine lemon extract, ½ cup Utah milk, 1 cup Sperry's Drifted Snow flour, ½ cup cornstarch from Piggly Wiggly, 3 teaspoonfuls baking powder from Piggly Wiggly. Cream shortening well, add sugar slowly, add beaten yolks of eggs, flavoring and slowly add the milk. Sift flour, cornstarch and baking powder together and add, fold in whites of eggs beaten stiff. Bake in loaf pans from Richardson-Hunt's and in an electric oven from The Lighthouse.

American Malt Toast

Slice dry American Malt bread and toast in an electric toaster from Ogden Electric Supply Co. Spread thickly with Economy butter, then sprinkle confectioner's sugar (made from Amalgamated sugar) on top and some Blue

Pine cinnamon. Put toast in dish with well fitting lid or in a bowl with a plate over it and set in electric oven from Utah Power & Light Co., for about 3 minutes. The toast softens and is a whole lot like cinnamon roll. Try this served with Blue Pine coffee made in an electric percolator from Utah Power & Light, with Utah cream and Amalgamated sugar. It's fine.

Keeping Spices Fresh

One can now buy Blue Pine spices in as large quantities as desired for if they are kept in the handy spice jars that come with the Hoosier kitchen cabinet from Boyle's they will keep their strength indefinitely.

MRS. O. M. MAHAN, 520 22nd St., Ogden, Utah.

THIRD PRIZE

Maple Nut Cake

Three eggs, 1½ cups of Amalgamated sugar from Piggly Wiggly store, 1½ cup of Sperry's Drifted Snow flour, 1½ teaspoonfuls baking powder, ½ cup chopped nuts, 12 drops maple flavoring from Piggly Wiggly. Beat sugar and well beaten egg yolks to a cream, add flour and baking powder sifted together, and nuts, ½ cup of milk, drop from a tablespoon and bake in a moderate oven.

Baked Pork and Apples

Six pork chops, 2 cups of macaroni, 1 teaspoon salt, which has been bought from Piggly Wiggly; six apples, pared, cored and cut in half. Put macaroni, salt and 2 cups of water boiling hot in a baking dish bought from Richardson-Hunt, cover and cook for one hour, then cover with apples and over them put pork chops, cover and cook till apples are tender, remove cover and brown the chops.

Orange Shortcake

Two cups of Sperry's Drifted Snow flour, 1½ teaspoonfuls of salt, 4 teaspoonfuls of baking powder bought from Piggly Wiggly, 4 tablespoonfuls of Amalgamated sugar, 4 tablespoonfuls of butter from Economy Butter Shop, ½ to ¾ cup of Utah milk. Sift dry ingredients together, rub in the butter, put in enough milk to make a soft dough, put in greased pan, press to shape of pin and bake. Filling—Wash 6 oranges, remove the skin, cut them in half and in cubes of one size, cover with sugar, then pour between the crusts and serve with the juice of 2 oranges and ¾ cup of Amalgamated sugar.

Orange Vinegar

Put the juice of 6 oranges in a glass jar, add a cake of compressed yeast from Piggly Wiggly dissolved in a little of the juice, cover with cheese cloth and let stand in a warm place, about a month, then strain and use in place of cider vinegar.

Cheese Salad

One cup of chopped nuts, 1 cup cottage cheese, ¼ cup of cream, 2 tablespoonfuls lemon juice, cup dressing. Mix cheese, nuts and cream, add dressing, mixed with cream.

Cream Puffs

One-half cup of butter, 1 cup of boiling water, 4 eggs, 1 slightly filled cup of Sperry's Drifted Snow flour. Put butter into the boiling water and stir in the flour, boil 2 minutes, let cool, then the unbeaten eggs and beat well. Bake ½ hour, slowly at first. The puffs will fall if not done enough. Bake until a golden brown, open at top and fill with cream or make a custard of 1 cup of milk, ½ cup of sugar, 1 egg, 3 tablespoonfuls of flour and cook in a double boiler.

Raisin Tarts

One cup Sun-Maid

raisins from Piggly Wiggly, ½ cup of water; cook till soft, add a few drops of lemon juice and sweeten to taste. Cool, fill into tart shells or between crackers.

MRS. ANNE ETHERINGTON, R. F. D. 1, Heyburn, Idaho.

The Labor Savers

Labor saving is mighty important for the housewife—it means time and strength saving to her. What is important for the housewife is, of necessity important for the entire family. That is the reason that everyone is interested in electrical labor savers during these days. One of the most important of these is the electric washing machine, such as handled by The Lighthouse, one of the best known Ogden electrical stores. The electric washing machine to which The Lighthouse is giving special attention is the Eden, a machine that has a national reputation. But more important than the national reputation, as far as Ogden people are concerned, is its reputation in Ogden and Weber county, where it has a wide distribution and has it with the highest favor. A demonstration of the Eden, which The Lighthouse management will be glad to arrange, will show any housewife how easy and well it eliminates labor, does work perfectly and really costs little.

A Kitchen Convenience

There is another piece of kitchen equipment that is a real labor saver, the Hoosier cabinet. This cabinet is sold in Ogden by the Boyle Furniture company, which has the exclusive agency. Nationally known as a labor saver and a home convenience, the Hoosier cabinet has an equally excellent reputation in Ogden and vicinity. It is declared by those who have the Hoosier that it has so many convenient features that cannot be secured in "built-in" cabinets that they would not dispense with the Hoosier upon being promised any other. There is a real reason for this—the Hoosier has been built by experts after years of study and experience. The usual "built-in" cabinet is simply a design, fitted into a general architectural scheme, without any special thought of the scientific phases as to convenience and the housewife's needs. When planning a new home, it is well to consider the Hoosier as a basic feature of the plans.

During Canning Time

When canning cherries or other fruits this summer, the housewife will use considerable sugar. Those who are desirous of using home products, will find that Amalgamated sugar is the kind that they should purchase. This sugar is 100 per cent pure, it is just right for canning and for preserving. Made in the big Amalgamated Sugar factories, one of which is located at Ogden, it is a product of beets grown in this state. Every time that a dollar is spent for home sugar, that dollar aids in building up Ogden and increasing payrolls—a mighty important feature for everyone to consider. But this is not important factor—quality is equally important. Amalgamated sugar has that quality, a fine taste every need for canning, preserving and jelly making.

You'll Like Cider

Apple cider that comes under the Becker label is one drink that any one will be pleased

to have for the summer days. Just like other Becker drinks, it is of superior quality. Hundreds of people are placing Becker products on their menu lists these days—for Becker's Becco, Becker's cider and Becker's carbonated, pasteurized drinks are delightful for the home meal, for the light luncheon, for the picnic spread, or at camp. They are all made at the large Becker Products company plant in Ogden under the direction and supervision of experts, only the finest of food products are used in making them, they are carefully bottled and reach the trading public in the best condition possible. Becker's products can be purchased in many Ogden stores.

High in Food Value

There are two important reasons for having Banner ice cream as a part of the regular summer menu—one that it is refreshing and the other because of its high food value. Banner ice cream is made of the very finest foods, absolutely pure and always good. Ice cream is one of the most substantial foods and yet it is a delicacy. Rarely can both these qualities be found in one product. A brick of Banner ice cream, a quart or a gallon in bulk, adds to a summer menu and makes it more attractive, whether for a meal at home, for a picnic or an outing.

For Cake Making

Introduction of Scowcroft's Blue Pine extracts, including several flavors, has met with approval by Ogden housewives and a ready market is being found for them. Considerable of this attention has resulted because of the trade name "Blue Pine" for it is realized that these new extracts have the same high quality as Blue Pine coffee and Blue Pine tea, both of which are packed and distributed by the John Scowcroft & Sons company. The Scowcroft company is established in a splendid line of food products. The Blue Pine extracts being among these. Because of the high quality of these products they are especially good in cake making and other kitchen uses where first class extracts are needed.

Some Fine Bread

Ogden-made bread is distributed in four states of the west—Utah, Idaho, Wyoming and Nevada. Housewives in many cities and towns of these four states have found that these breads purchased through their local grocery stores are of the very highest quality. They are the products of the Ogden Baking company, which has established a line of bread, American Malt bread and Gold Ribbon health bread. Butter-Nut bread is the newest of these, as far as introduction in Ogden is concerned, and as the housewives appreciate the particular merit of this new product it is anticipated the demand will increase.

